

Menus >

Soultown Collective

Friday 18th July 2025

Starter

Duck & Oriental Vegetable Spring Roll

Spiced Noodle & Mango Salad, Hoisin Sauce

Caramelised Goat's Cheese

Ciabatta Croute, Red Onion Chutney, Rocket Salad, Pesto Mayonnaise (V) (RGF)

Vegan Lightly Spiced Sweet Potato & Coconut Soup

Crispy Spiced Onions (V) (GF) (VG)

Main Course

Both Served with Potatoes and A Selection of Vegetables

Herb Roasted Chicken

Creamy Leek Mash, Garlic Mushroom and Spinach Wellington, Glazed Root Vegetables, Red Wine Jus (RGF)

Slow Cooked Lamb Shank

Root Vegetables, Mashed Potato, Rosemary Jus (GF)

Roasted Vegetable and Lentil Moussaka

Lemon Roast Potato, Tzatziki Sauce (V) (GF) (RVG)

Dessert

Caramelised Apple Tart

Vanilla Ice Cream, Toffee Sauce (V)

Passion Fruit Crème Brulee

Vanilla Shortbread (V) (RGF)

Vegan Warm Chocolate Brownie

Raspberry Coulis, Vegan Vanilla Ice-Cream (V) (GF) (VG)

(V) Vegetarian

(VG) Vegan

(GF) Gluten free

(RVG) The dish can be adapted to be vegan

(RGF) The dish can be adapted to be gluten free

Menu dishes and prices may change without prior notice. All our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present and our menu descriptions do not include all ingredients. Please advise our staff if you have any food allergies, intolerances, coeliac disease, or other dietary requirement so that we can provide you with ingredient information to make a safe choice. As allergens are present on site and some of our ingredients have 'may contain' advice, we cannot guarantee menu items will be completely free from a specific allergen.